HINDI FOOD PRESENTATION

For your food presentation, you must be knowledgeable about your county’s cuisine. Be prepared to TALK about your cuisine and foods used in your presentation – you may use note cards **BUT** you should not be reading the note card. You will need to do this research on your own time – outside of Talbots Abroad class time. You will have one specific topic to research. There are some reference materials in the FCS room that you may use during tutorial time or you can use internet resources at home.

***Menu for Hindi***

Sweet Lassi (yogurt drink)

Apple Chutney and Naan Bread

* *All students must contribute information during the presentation.*
* *All students that have tutorial on the presentation date will need to be in the FCS room preparing the last minute foods and setting up the room.*
* *All students are expected to help in the clean-up for the last 5 minutes of class.*

**Presentation Jobs:**

**Demonstrators**: You will be preparing the drink using the blender. You will be showing the ingredients used in the chutney.

**Server:** You will be serving Naan bread and chutney; pouring the yogurt drink.

**Presenter**: You will be showing the PowerPoint and discussing the slides.

**Presentation Information to Research**: The answers to your food presentation worksheet should be the main parts of your PowerPoint presentation. You will also need to find information on the foods we are using in the demonstration. You will be given a note card with your topic. You should research your topic and find pictures for the PowerPoint on your topic.

Topics:

1. Mealtime customs (breakfast, lunch, dinner). Include common foods used in the cuisine.
2. Famous Dishes of your cuisine
3. Cooking Equipment
4. Holiday celebrations and food traditions
5. Restaurants – typical menu
6. Naan bread- ingredients and how it’s made
7. Tandori oven
8. Chutney – types used in their cuisine.